

Dinner A la Carte Menu

Tidbits and Finger Food

- Cosmo Tidbits served with our table sauce and mustard **11.00**
- Crab Rangoon folded in a won ton skin with cream cheese **9.00**
- Bamboo Chicken Skewers with Hawaiian sauce **8.50**
- Beef Cho Cho finished on a flaming hibachi **9.00**
- Crispy Fried Squid with wasabi dressing **9.00**
- BBQ Spare Ribs from our Chinese wood fired oven **10.00**
- Piri Piri Prawns with a sweet chilli yoghurt sauce **10.50**
- Fragrant Spiced Chicken Wings with savoury salt **8.50**
- Spicy Jalapeño Cheese Balls with chicken and coriander **8.50**
- Sliced BBQ Cha Siu Pork with sesame **8.50**
- Crispy Prawns fried golden with panko **10.50**
- Trader Vic's Vegetable Spring Roll **8.50**
- Vegetable Tempura, fried golden, served with soy ginger dip
8.50
- Sautéed Monkfish Marquesas **9.50**

Starters

- Fine de Claires Oysters with shallot vinegar **13.50**
- Seared Scallops with watercress and sweet Thai chilli sauce
14.00
- Trader Vic's Salad with hearts of palm and Javanese dressing
8.00
- Caesar Salad with romaine and croûtons **8.50**
- Avocado Salad with shrimp or crab **10.50**
- Tuna Carpaccio with Oriental dressing **14.50**
- Mash Salad with smoked duck breast and mango dressing **10.00**
- Grilled Prawns a la Plancha with garlic and coriander butter
15.00
- Créole Fish Soup with croûtons and rouille sauce **8.50**
- Bongo Bongo Soup, glazed velouté of spinach and oysters **8.50**
- Mr Lee's Won Ton Soup **8.00**
- Trader Vic's Own Lentil Soup **8.50**

From our Chinese Wood Fired Oven

Trader Vic's Chinese wood fired oven can be traced to the Han Dynasty (206 BC to AD 20). The heating source, natural smoke and heat, is derived from split Oak or seasoned wood. The meats, fowl or fresh seafood are suspended from hooks and the delicacies are slowly cooked from the woods, producing a unique and original flavour.

Indonesian Rack of Lamb with grilled peach and peanut sauce
21.00

Beef Fillet Mignon with choron sauce and sautéed potatoes
22.00

Barbecued Duck Breast with tropical fruit sauce and wild rice
19.00

Sirloin Steak with herbed wasabi butter and rissolées potatoes
21.00

Châteaubriand with Béarnaise sauce (2 pers) **45.00**

Leg of Lamb marinated with garlic and rosemary **20.00**

Fillet of Sea Bass with braised fennel and shallot butter sauce **22.00**

Jerked Monkfish Caribbean style with a spicy lime butter sauce
21.50

BBQ Free Range Chicken with Thai galangal cream sauce **19.00**

Roast Veal Cuban style marinated in lime, garlic and oregano
21.00

Fillet of Sea-bream with stir fried bok choy and lemongrass sauce **21.00**

Curries

A choice of two preparations of curries: Trader Vic's Calcutta curry, spicy and richly sauced, or Trader Vic's Susu, a mild creamy curry.

Chicken **17.00** Lamb **18.00** Prawns **19.50** Vegetable **15.50**

Vegetables and Rice Dishes

Snow Peas and Water Chestnuts **5.00** Stir Fried Mixed Chinese Vegetables **5.00**

Special Fried Rice **5.00**
Fried or Steamed Rice **4.00**

Sautéed French Beans **5.00**
Broccoli Hollandaise **5.00**

Paké Noodles **5.00**
Baked Jacket Potato **5.00**

Asparagus Hollandaise **5.00**
Stir Fried Bok Choy **5.00**

Sautéed or Creamed Leaf Spinach **5.00**
Fried Onion Rings **5.00**

Sautéed or Steamed New Potatoes **5.00**
Mushrooms Sauté Forestiere **5.00**

Trader Vic's Traditions

Filet Tips of Beef Malayan served with paké noodles **20.50**
Grilled Sirloin Steak with teriyaki sauce **20.00**
Paper Thin Filet of Beef flamed and spicy **21.00**
Escalopines of Veal with a morel mushroom sauce **23.00**
Grilled Dublin Bay Prawns with lime butter sauce **23.00**
New York Pepper Steak in a Cognac cream sauce **23.00**
Mixed Seafood Parillada with a saffron butter sauce **22.50**
Sautéed Monkfish Medallions in a spicy Mauritian rougail sauce
21.50
Scottish Lobster, thermidor or grilled with shallot butter
sauce **A.M.**
Dover Sole, grilled or pan fried **21.50**
Grilled Tuna Steak with French beans **23.00**

Oriental Dishes from Our Woks

Wok Sautéed Scottish Lobster with ginger and spring onion **A.M.**
Szechuan Butterfly Prawns with herbs and chillies **20.00**
Sweet and Sour Prawns, Pork or Chicken with pineapple and bell
peppers **20.00**
Crispy Duck with Chinese pancakes, spring onion and hoisin
sauce **19.50**
Wok Stirred Squid in black bean sauce **19.50**
Stir fried Ginger Beef **19.50**
Chicken with red pimento and onion in black bean sauce **19.50**
Steamed Sea Bass Cantonese style with soy and sesame oil **22.00**
Mongolian Lamb with snow peas, bamboo tips and cashew nuts
19.50

Trader Vic's Noodles or Mein

Pasta originated from the early years in China. The credit is to be given to the world explorer Marco Polo, who introduced the world to the phenomenon.

Singapore Noodles spicy and flavoured with curry **18.00**
Seafood lo Mein with scallops, squid, prawns and monkfish
19.00

"Jack's" Chow Mein 19.00

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask for the Manager. Cover charge £1.50. Our prices include VAT. An optional 15% service charge will be added to the bill.